MKINERY

English translation of AMENDED CHAIMS PCT/PTO 270CT2000 (Japanese Specification P. 16) under Art. 34 PCT filed with the Demand

WHAT IS CLAIMED IS:

1. A process for the manufacture of L-arabinose, characterized in that, vegetable fiber is contacted with an acid, and an acidic hydrolysis is carried out under such a condition that the concentration of acid is an extent of 0.01N to 0.05N, and L-arabinose contained in the vegetable fiber is selectively produced.

2. The process for the manufacture of L-arabinose according to Claim 1, characterized in using the vegetable fiber which contains 10% or more of at least L-arabinose as a part of the constituting saccharides on the basis of the dried vegetable fiber.

3. The process for the manufacture of L-arabinose according to Claim 1, characterized in using the vegetable fiber that are by-products in the manufacture of corn starch such as envelopes of corn grains and axis of ear of corn and also wheat bran, barley bran, oat bran, rye bran, rice bran, defatted rice bran, sugar beet fiber and apple fiber.

4. The process for the manufacture of L-arabinose according to any of Claims 1~3, characterized in carrying out the acidic hydrolysis under such condition that the concentration of the acid is an extent of 0.01N to 0.50N.

45. The process for the manufacture of L-arabinose

according to any of Claims \times characterized in carrying out the acidic hydrolysis under such condition that the solid concentration of the vegetable fiber is an extent of 3% (w/w) to 20% (w/w).

- 56. The process for the manufacture of L-arabinose according to any of Claims , characterized in carrying out the acidic hydrolysis under such condition that the temperature is 80°C to 150°C.
- 67. The process for the manufacture of L-arabinose according to any of Claims 25, characterized in carrying out the acidic hydrolysis under such conditions that the total amount of the saccharides decomposed and eluted during the acidic hydrolysis is 30% or more on the basis of the dry substance to be hydrolyzed and that the rate of L-arabinose in the total amount of the acid-hydrolyzed monosaccharides is 50% or more.
- 78. The process for the manufacture of L-arabinose according to any of Claims 167, characterized in dividing the acid-hydrolyzed solution into the sections of a solution containing high amount of L-arabinose, xylooligosaccharide or galactooligosaccharide and insoluble residue.
- 89. A process for the manufacture of a sugar alcohol solution containing L-arabitol, characterized in comprising a stop of hydrogenating the solution containing L-arabinose obtained in the manufacturing process according to any of Chaims

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